

FESTIVE DINNER SET MENU

\$100++ per person including a glass of Champagne Louis Roederer Brut Premier

Friday 24th & Saturday 25th December 2021 from 6pm to 10pm

Amuse Bouche

Hokkaido Scallops

Crumble Parma Ham, Watercress Purée

Duck Consommé

Foie Gras, Porcini Mushroom Ravioli

Cod Fish Saltimbocca

Potato Gnocchi, Taleggio Cheese Sauce, Truffle Foam

Australian Beef Tenderloin

Potatoes, Tuscan Red Wine Sauce

Traditional Homemade Panettone

Mascarpone Brandy Sauce

Prices are exclusive of 7% service charge and 10% VAT

FESTIVE VEGETARIAN SET MENU

\$80++ per person including a glass of Champagne Louis Roederer Brut Premier

Friday 24th & Saturday 25th December 2021 from 6pm to 10pm

Amuse Bouche

Mozzarella
Watercress Purée

Mushroom Soup
Pesto Croûtons, Chopped Hazelnut

Vegetable Lasagna
Oregano & Tomato Sauce

Traditional Homemade Panettone
Mascarpone Brandy Sauce